

## **XIX EXPOLIVA INTERNATIONAL EXTRA VIRGIN**

### **OLIVE OIL BEST QUALITY AWARD**

**EXPOLIVA 2019 INTERNATIONAL FAIR OF THE OLIVE OIL AND ALLIED INDUSTRIES**

**NORTHERN HEMISPHERE - 2018-2019 HARVEST SEASON**

On the occasion of EXPOLIVA 2019, the International Fair of the Olive Oil and Allied Industries, which will be held from 15 to 18 May 2019, entities are invited for the Extra Virgin Olive Oil World Quality Award, subject to the following

#### **TERMS AND CONDITIONS**

##### **One.- Aim**

The aim of the competition is to reward the entities, located in a northern hemisphere country, that submit the best sample of extra virgin olive oil under the different categories of the event.

##### **Two.- Participants**

Participation in the competition is open to oil mills and oil mill groups duly authorised under the applicable legislation to carry out oil production operations.

Individual producers associated with an oil mill that package oil under their own brand may take part in the competition provided they comply with the terms and conditions of the present call for entries.

### Three.- Oils Accepted to the Competition

3.1. Only extra virgin olive oils from the 2018/19 oil growing season will be accepted to the competition, subject to the requirements laid down in Commission Regulation (EEC) No 2568/91 of 11 July 1991, its subsequent amendments, and any applicable complementary regulations on the characteristics of olive oils.

3.2. The oil entered for the competition must originate exclusively from tanks located in the participant entity's facilities in northern **hemisphere countries**.

### Four.- Contest Categories

#### 4.1. EXPOLIVA Best Larger Scale Production Extra Virgin Olive Oil International Award

Entry for the EXPOLIVA Best "Larger Scale Production" Extra Virgin Olive Oil International Award is restricted to oil samples from **batches exceeding 10,000 litres**, under one of the following categories:

- I.a. Conventional or Integrated Production Systems
- I.b. Organic farming systems

The oils entered for the competition under each of the above two categories will be classified by the jury into the following **groups**:

- Group 1. FI. Intense Fruity
- Group 2. FM. Medium Fruity
- Group 3. FL. Light Fruity

If the oil from a homogeneous batch is held in two or more tanks, these will be sampled jointly in order to obtain a single final sample.

#### **4.1.1. Obligations of contestants for the Expoliva Larger Scale Production International Award'**

*4.1.1.1. Request the presence of a Notary, before whom the sampling will be performed as follows:*

The samples taken for each batch of oil entered for the competition must include:

- a) Eight 250 ml samples, each stored in a 250 ml glass or opaque PET bottle suitable for food contact. Each of the samples collected must be stamped and wax sealed by the Notary and feature an identification code on a label affixed to the bottle or written indelibly on the glass.
- b) Six samples of at least 500 ml each, each packaged in a container with a non-refillable cap and labelled in accordance with the applicable legislation. These specimens, likewise stamped and wax sealed by the Notary, must be identical to those used by the contestant to market its brand. They will be used for tasting sessions and exhibition purposes. If the sample submitted does not belong to any of the oils qualifying for the competition, the 6 commercial specimens will be made available for collection by the contestant.

*4.1.1.2. Request that the Notary draw up a certificate specifying the following:*

- Name, address and company registration number of the contestant.
- Location and identification of the tank/s containing the batch entered for the competition.
- Volume of the oil batch entered for the competition.
- Identification of the contest category entered for.

- Description of the procedure followed for collection, closure and identification with an alphanumeric code of the samples.
- Brand name.

## 4.2. EXPOLIVA Best Limited Production Extra Virgin Olive Oil International Award

Entry for the EXPOLIVA Best Limited Production Extra Virgin Olive Oil International Award is restricted to oil samples from **batches with a volume between 2,000 litres and 10,000 litres**, under one of the following **categories**:

II.a. Conventional or Integrated Production systems

II.b. Organic Production System

The oils entered for the competition under each of the above two categories will be classified by the jury into the following **groups**:

Group 1. FI. Intense Fruity

Group 2. FM. Medium Fruity

Group 3. FL. FL. Light Fruity

If the oil from a homogeneous batch is held in two or more tanks, these will be sampled jointly in order to obtain a single final sample.

### 4.2.1. Obligations of contestants

4.2.1.1. *Request the presence of a Notary<sup>(1)</sup> before whom the sampling will be performed as follows:*

The samples taken for each batch of oil entered for the competition shall include:

- a) Eight 250 ml samples, each stored in a 250 ml glass or opaque PET bottle suitable for food contact. Each of the samples collected must be stamped and wax sealed by the Notary<sup>(1)</sup> and must feature an identification code on a label affixed to the bottle or written indelibly on the glass.
- b) Six samples of at least 500 ml each, each packaged a container with a non-refillable cap and labelled in accordance with the applicable legislation. These specimens, likewise stamped and wax sealed by the Notary must be identical to those used by the contestant to market its brand. They will be used for tasting sessions and exhibition purposes. If the sample submitted does not belong to any of the oils qualifying for the competition, the 6 commercial specimens will be made available for collection by the contestant.

4.2.1.2. *Request that the Notary<sup>(1)</sup> draw up a certificate specifying the following:*

- Name, address and company registration number of the contestant.
  - Location and identification of the tank/s containing the batch entered for the competition.
  - Volume of the oil batch entered for the competition.
  - Identification of the contest category entered for.
  - Description of the procedure followed for collection, closure and identification with an alphanumeric code of the samples.
  - Brand name.
- <sup>(1)</sup> *Notary, public authority or private entity designated by the Ministry of Agriculture to fulfil a supervisory role in each country.*

#### **Five.- Simultaneous entry**

The same batch of oil, identified as described in stipulation Four above, may only be entered for one of the categories of the International Virgin Olive Oil Quality Award: either Larger Scale Production or Limited Production.

In all cases, there can only be one award-winning oil per contestant for each group. Otherwise, the highest-scoring oil from that contestant will be selected for each group.

#### **Six.- Submission of samples**

Seven of the samples for competition purposes and the six commercial specimens collected and identified following the procedure described above, together with the above-stated certificate and the contestant entity identification details as specified in Appendix II, must be sent to the address indicated below, with the following markings: “EXPOLIVA International Extra Virgin Olive Oil Best Quality Award – Northern Hemisphere. EXPOLIVA 2019 – International of the Olive Oil and Allied Industries”. The contestant must retain the eighth of the 250 ml samples collected for the competition.

*Fundación para la Promoción y el Desarrollo del Olivar y del Aceite de Oliva*  
*Edificio Terra Oleum. Parque Geolit. c/ Sierra Morena, manzana 13 a.*  
*23620 Mengíbar, Jaén. Spain*

*Contact information:*

*Email: expolivavirgenextra@expoliva.com*

*Telephone: +34 953274976*

*Fax: +34 953276219*

The competition organiser will not bear any shipping, customs, tax or similar costs, all of which shall be for the contestant's account.

### **Seven.- Registration Deadline**

The sample collection period will end on **14 December 2018**, and the deadline for delivery of samples at the headquarters of the *Fundación para la Promoción y el Desarrollo del Olivar y el Aceite de Oliva*, shall be fifteen calendar days from the above date.

### **Eight.- Competition Phases**

#### *8.1. Phase I. Classification*

Following receipt of the samples from each contestant, the Managing Director of the Olive Tree Foundation will request the presence of a Notary who, after identifying the samples, will assign secret reference codes to each of them.

The samples will be classified, according to the notarial certificates enclosed with the submissions, into the following **categories**:

- I. Conventional or Integrated Larger Scale Production Oil
- II. Organic Larger Scale Production Oil
- III. Conventional or Integrated Limited Production Oil
- IV. Organic Limited Production Oil

The samples, identified by their secret reference codes, will be assessed by the Jury of the EXPOLIVA competition, designated by the Foundation among national and international experts renowned in the olive oil sector. The samples will be classified under one of the above-stated categories, within the following groups:

Group 1. FI. Intense Fruity

Group 2. FM. Medium Fruity

Group 3. FL. Light Fruity

### *8.2. Phase II. Selection*

The oils will be classified according to the score awarded under the assessment rules set out in Appendix I to the Competition Terms and Conditions, following the MCVS100 Method of Continuous Sensory Assessment of Extra Virgin Olive Oil.

### *8.3. Phase III. Final phase*

Up to five oils with the highest score – awarded according to the assessment rules set out in Appendix I to the Competition Terms and Conditions, following the MCVS100 Method of Continuous Sensory Assessment of Extra Virgin Olive Oil – in each of the groups will be shortlisted. The winning oils from each group will undergo the relevant analysis procedures in an Officially Accredited Laboratory.

The Jury's decision shall be firm and unappealable. The Jury may deem that none of the oils within one or all the categories merit the award.



## **Nine.- Official Awards**

9.1. The Jury will award among the shortlisted oils a first Prize and up to three Special Mentions within each of the groups, under the name **“EXPOLIVA INTERNATIONAL AWARDS”**.

9.2. A Special Jury Prize will be awarded, under the name **“EXPOLIVA NORTHERN HEMISPHERE AWARD”**, to one of the oils originating from Northern Hemisphere countries awarded a First Prize in the different groups.

9.3. A Special Prize, under the name **“EXPOLIVA COUNTRY AWARD”**, will be awarded for each competition category to the entity whose oil obtains the highest score among those originating from the same country. The prize will go to the highest-scoring sample, exceeding seventy-five points, out of at least ten samples entered for the competition from that same country.

9.4. The prizes will consist in the official EXPOLIVA International Olive Oil Fair trophy for the winner and a diploma for each of the Special Mentions.

9.5. The awards will be presented at a public event on the Expoliva Fair Grounds during the course of the XIX International Fair of the Olive Oil and Allied Industries, to be held in Jaen.

9.6. The oils selected from each group will be part of the international virgin olive oil exhibition staged at the **VII EXPOLIVA EXTRA VIRGIN Show**, as well as the permanent exhibition at the Terra Oleum Museum and other promotional activities.

### **Ten.- Acceptance of Terms and Conditions**

Participation in this competition implies full acceptance of the present terms and conditions.

The Jury, in agreement with the competition organiser, will perform the assessment sessions in the manner best suited to the conduct of the competition, and its interpretations and decisions shall be made in accordance with the terms and conditions of the present edition of the competition.

### **Eleven.- Registration Fee**

The registration fee is €150, inclusive of VAT, for each batch of oil entered for the competition. The proceeds will be used to cover the event organising costs. The registration fee must be paid into bank account IBAN ES43-3067-0100-2121-5480-8220, BIC BCOEESMM067 by 14 December 2018.

### **Twelve.- Reference to Award on the Label**

12.1. Winners of Best Extra Virgin Olive Oil Quality Awards and Special Mentions under the various groups and categories including the EXPOLIVA INTERNATIONAL AWARDS, EXPOLIVA NORTHERN HEMISPHERE AWARD and EXPOLIVA COUNTRY AWARD, may feature the Award for the 2018-2019 season on the label used to market the extra virgin olive oil batch to which the award-winning sample belonged.

12.2. Reference to the Award and Special Mentions in promotional and advertising actions, expressly indicating the season, may only be made by the award-winning entities, subject to prior notice to the Fundación para la Promoción y el Desarrollo del Olivar y del Aceite de Oliva.

12.3. The depiction of each of the Awards or Special Mentions on the packaging labels must consist of the official logo of the EXPOLIVA International Extra Virgin Olive Oil Fair, together with an indication of the Prize or Special Mention received and the year of award.



**APPENDIX I. SENSORY ASSESSMENT DATA SHEET<sup>®</sup>**  
**XIX EXPOLIVA INTERNATIONAL QUALITY AWARD FOR THE WORLD'S BEST EXTRA VIRGIN OLIVE OILS**

Notary's reference number: \_\_\_\_\_

Tasting Panel: \_\_\_\_\_

Taster identification code: \_\_\_\_\_

Date: \_\_\_\_\_

**Olfactory Profile (35 points maximum)**

Olive fruitiness ..... (5-10): \_\_\_\_\_

green                       ripe

Assessment of positive attributes ..... (0-10): \_\_\_\_\_

- Green grass /leaf    - Fig tree            - Tomato            - Apple

- Green almond        - Banana            - Ripe almond / Nuts

- Other: (describe) .....

Olfactory harmony..... (5-15): \_\_\_\_\_

**Olfactory profile subscore....**

**Gustatory and Retronasal Profile (50 points maximum)**

Olive fruitiness ..... (5-10): \_\_\_\_\_

green                       ripe

Bitte ..... (0-5): \_\_\_\_\_

Pungent..... (0-5): \_\_\_\_\_

Sweet..... (0-5): \_\_\_\_\_

Assessment of other positive attributes: ..... (0-10): \_\_\_\_\_

- Green grass /leaf    - Fig tree            - Tomato            - Apple

- Green almond        - Banana            - Ripe almond / nuts

- Other: (describe) .....

Gustatory harmony ..... (10-15): \_\_\_\_\_

**Gustatory and retronasal profile subscore ...**

**Overall sensation - Complexity (15 points maximum)** ..... (5 – 15):

**Final score (max. 100).....**

**APPENDIX II – ENTRY APPLICATION FORM**

**EXPOLIVA 2019 INTERNATIONAL EXTRA VIRGIN OLIVE OIL BEST QUALITY AWARD  
–NORTHERN HEMISPHERE**

<i>Entity Name</i>		
<i>Brand Name</i>		
<i>Olive Variety</i>	<i>Tank Identification</i>	<i>Sample Reference Code</i>
<i>Contest Category Entered for (mark only one option)</i>		
<input type="checkbox"/> LARGER SCALE PRODUCTION AWARD [>10,000 ltr] Conventional or Integrated <input type="checkbox"/> LARGER SCALE PRODUCTION AWARD [>10,000 ltr] Organic <input type="checkbox"/> LIMITED PRODUCTION AWARD [2,000-10,000 ltr] Conventional or Integrated <input type="checkbox"/> LIMITED PRODUCTION AWARD [2,000-10,000 ltr] Organic		

**Invoice Details**

<i>Company Name</i>			
<i>Address</i>			
<i>Post Code</i>	<i>Town</i>	<i>Province</i>	<i>Country</i>
<i>Mobile Phone</i>	<i>Landline</i>	<i>Email 1</i>	<i>Email 2</i>
<i>Corp. Tax ID No.</i>	<i>Agro-Food Industry Reg. No.</i>	<i>URL Address</i>	
<i>Contact Person</i>			<i>Job Title</i>

**Notice Address**

<i>Address</i>			
<i>Post Code</i>	<i>Town</i>	<i>Province</i>	<i>Country</i>

Submission deadline: 14 December 2018

....., on the ..... of ....., 201...

(Signature and stamp)